

# BIRD OF SMITHFIELD

Head Chef Tommy Boland

Isle of Orkney Scallops, *pea purée, bacon, onion fondue* £16.50

Tartare of Cured Sea Trout, *green chilli, avocado, coriander, lime* £7.50

Wild Garlic Velouté, *slow poached egg, crispy spätzle, ramsons* £8

Salad of Spring Vegetables, *asparagus, shoots, watercress bavarois* £8.50

Chicken Liver Parfait, *hazelnut, burnt sourdough crumble, golden beetroot* £7

Salad of Crab, *pickled cucumber, radish, lemon mayo, crispy filo pastry* £10

Roasted Foie Gras, *bitter endive, rhubarb, orange* £13

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Hand Rolled Farfalle, *white asparagus, peas, wild garlic, morels, almond* £18

Steamed Loin of Cod, *Jersey royals, seaweed butter, prawns, agretti, butter lettuce* £24

Roasted Cornish Turbot, *white asparagus, morels, hand rolled farfalle, rock samphire* £30

Roast Breast of Chicken, *lovage, grelot onions, ricotta gnocchi* £20

Pan Fried Stone Bass, *chard, mussels, mousseron* £22

Rump and Cutlet of English Lamb, *Jersey royals, peas, asparagus* £27

Aged Fillet of Scotch Beef, *morels, spinach, creamed potato, wild garlic and almond pesto* £36

*Purple Sprouting Broccoli / Green Salad* £3.50

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Vanilla baked cheesecake, *mango, lime* £7

Lemon curd, *blood orange, Arlette biscuit, orange sorbet* £7

Rhubarb and ginger beer fool, *citrus beignets, yogurt chantilly* £8

Fresh Charentais melon, *lime, mojito granita, watermelon* £7.50

Vanilla crème brûlée, *coffee, white chocolate mousse, mascarpone, chocolate sponge* £7

Warm chocolate fondant, *hazelnut crumble, chocolate & hazelnut ice cream* £8.50

Selection of cheese, *hazelnut & raisin breads, fruit chutney, grapes* £10.50

A big welcome to Bird of Smithfield from all the team.

Please speak to your waiter before ordering if you have any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill